

Weddings

Experience Your Once in a Lifetime Moment at

Tarpon Lodge



TARPON LODGE & RESTAURANT

13771 Waterfront Drive • Bokeelia, Florida 33922

239-283-3999

www. Tarpon Lodge. com

Table of Contents



Who We Are	1
Gulf Celebration Menu	2-3
Sun Celebration Menu	4-5
Banquet Stations Menu	6
Bar Pricing with Celebration Menus	7-8
Bar Pricing with Banquet Station Menu	9
Grounds Fees Requirements & Variables	10
Lodge Requirements & Calculating Your Wedding	11
Ceremony Site Locations	12
Payment Requirements	13
Rehearsal Dinner Recommendations	14
Notes for You	15

Who We CAre

Tarpon Lodge and Restaurant represents the ideal blend of Old Florida charm and modern day sophistication. The Historic Lodge, built in 1926, offers the perfect atmosphere for your timeless day. Both you and your guests will feel at ease in our secluded "country waterfront" setting as your vows drift through the warm Gulf breeze.

With several acres of beautiful palm trees and manicured lawns on Pine Island Sound, our waterfront property can serve as the setting for your ceremony, cocktail hour and reception. The festivities can be coordinated to revolve around the sunset, allowing you to have the picturesque day of your dreams.



We offer several customizable menu packages equally suitable for an intimate gathering in the main Lodge dining area or for a grand affair with tents on the lawn to continue the celebration under the stars. Our Chefs will expertly prepare your selections for the cocktail hour, a beautifully plated dinner, an outstanding buffet or banquet stations sure to please all your guests.

Whether you envision a celebration which is classic or chic, formal or festive, Tarpon Lodge will deliver more than just a beautiful backdrop for your wedding. We will help make your event an experience to delight the entire wedding party. Relax while enjoying the panoramic waterfront views, historical ambiance and four star dining that will leave your guests breathless.

Gulf Celebration Menu

\$89.95 per person

(25% service charge and 6.5% sales tax not included)

Included in the above price, your guests can enjoy...

• Hors d'Oeuvres Display ~ Choice of Three (from left-hand column)

Butler Service Hors d'Oeuvres are also available for an additional price per piece *(from right-hand column)*

- One Salad option
- One **Seafood** option
- One Chicken option
- One **Vegetable** option
- Two Pasta Shells, Potato or Rice options

Hors d'Oeuvres Display

~ Choice of Three ~

Crudités

An assortment of fresh vegetables served with ranch dip

Imported and Domestic Cheese with Seasonal Berries

A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini

Tropical Fruit Salsa with Chips

Bruschetta

Antipasto

Hummus and Toasted Pita Bread

Butler Service Hors d'Oeuvres

~ Price is per piece (passed or displayed) ~

Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms

\$3.00 per piece for above

~ OR ~

Beef Wellington
Mini Crab Cakes
Tenderloin en Brochette
Lamb Lollipops
Crab Stuffed Mushrooms
Scallops wrapped with Bacon
Bronzed Gulf Shrimp
Shrimp Cocktail
Jerk Shrimp

\$4.00 per piece for above

<u>Salads</u>

~ Choice of One ~

Mixed Baby Field Greens Salad ~ with Citrus Vinaigrette

Classic Caesar Salad

Tomato and Mozzarella Cheese

Gulf Celebration Menu continued

Seafood Entrées

~ Choice of One ~

Pan Seared Mahi Mahi

with Choice of One Style of Preparation:

Citrus Encrusted

Caribbean Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

~~~ OR ~~~

#### **Shrimp**

with Choice of One Style of Preparation:

#### Caribbean Scampi

Caribbean Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

#### Chicken Entrées

~ Choice of One ~

### Chicken with Tomatoes, Kalamata Olives & Mushrooms

~~~

Chicken Marsala

with mushrooms and Marsala wine

~~~

#### **Chicken Piccata**

with lemon, capers and white wine sauce

#### **Vegetables**

~ Choice of One ~

**Green Beans with Roasted Garlic** 

~~~

Buttered Broccolini

~~

Shoestring Vegetables

zucchini, yellow squash, carrots

Pasta Shells, Potato or Rice

~ Choice of Two~

Buttered Pasta Shells with Parmesan

~~~

Potatoes served traditional style or seasoned with garlic and herb

~~~

Roasted Red Bliss Potatoes

with rosemary, garlic and olive oil

~~~

**Chef's Smashed Potatoes** 

~~~

Black Beans and Rice

~~~

### Sun Celebration Menu

#### \$95.00 - \$135.00 per person

(25% service charge and 6.5% sales tax not included)

Included in the above price, your guests can enjoy...

• **Hors d'Oeuvres Display** ~ Choice of Three *(from left-hand column)* 

Butler Service Hors d'Oeuvres are also available for an additional price per piece (from right-hand column)

- One **Salad** option
- One **Seafood** option
- One **Chicken** option
- One **Meat** option
- One **Vegetable** option
- Two Pasta Shells, Potato or Rice options

#### Hors d'Oeuvres Display

~ Choice of Three ~

#### Crudités

An assortment of fresh vegetables served with ranch dip

#### **Imported and Domestic Cheese with Seasonal Berries**

A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini

**Fried Plantains with Tropical Fruit Salsa** 

**Bronzed Shrimp** 

**Bruschetta** 

**Antipasto** 

**Blackened Fish Bites** 

#### **Butler Service Hors d'Oeuvres**

~ Price is per piece (passed or displayed) ~

Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms

\$3.00 per piece for above

~ OR ~

Beef Wellington
Mini Crab Cakes
Tenderloin en Brochette
Lamb Lollipops
Crab Stuffed Mushrooms
Scallops wrapped with Bacon
Bronzed Gulf Shrimp
Shrimp Cocktail
Jerk Shrimp

\$4.00 per piece for above

#### <u>Salads</u>

~ Choice of One ~

Classic Caesar Salad
Greek Salad
Mediterranean Salad
Mixed Baby Field Greens Salad
with Citrus Vinaigrette

Tomato and Mozzarella Cheese

#### **Vegetables**

~ Choice of One ~

Grilled Asparagus
Green Beans Almondine
Green Beans with Roasted Garlic
Baby Carrots with Ginger or Dill
Spinach and Forest Mushrooms
Mixed Vegetables

### Sun Celebration Menu continued

#### Seafood Entrées

~ Choice of One ~

#### Seasonal and Local Fish

with Choice of One Style of Preparation:

#### **Citrus Encrusted**

Key Lime Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

~~~ OR ~~~

Shrimp

with Choice of One Style of Preparation:

Caribbean Scampi

Coconut Encrusted

Key Lime Jerk, Blackened or Bronzed Seasoning

may add: Beurre Blanc or Tropical Fruit Salsa

Chicken Entrées

~ Choice of One Style of Preparation ~

Caribbean Curry Chicken

with Southern Indian spices

Chicken Florentine

with spinach and Mornay sauce

Chicken Marsala

with mushrooms and Marsala wine

Chicken Piccata

with lemon, capers and white wine sauce

Chicken Tuscany

with gorgonzola cheese, fresh basil, roasted red peppers with sage supreme sauce

Meat Entrées

Carving Station

~ Choice of One ~

Beef Tenderloin - \$135

sweet shallot demi glace

Roast Prime Rib of Beef - \$115

natural Au jus, horseradish cream sauce

Top Round - \$95

demi glace, horseradish sauce

Pasta Shells, Potato or Rice

~ Choice of Two ~

Pasta Shells

~~~

#### **Potatoes**

served traditional style or seasoned with garlic and herb

~~~

Roasted Red Bliss Potatoes

with rosemary, garlic and olive oil

~~~

**Chef's Smashed Potatoes** 

~~~

Black Beans and Rice

~~~

**Rice Pilaf** 

### Banquet Stations Menu

As an alternative to our traditional Buffet, we also offer Banquet Stations.

#### A minimum of three Stations must be selected.

(25% service charge and 6.5% sales tax not included)

#### **Displays**

~ Choice of Two ~

#### Imported & Domestic Cheese Display

assorted cheeses from local producers & imported European cheeses, fresh berries & grapes with assorted crackers \$12 per person

#### **Tropical Fruit Display**

a variety of fresh, local and imported fruits & berries with vanilla honey yogurt dip

**\$8** per person

#### Crudites

Fresh seasonal vegetables with Boursin cheese & ranch dip \$7 per person

#### Charcuteries

a variety of smoked & cured sliced meats and pâté with berry gastrique, fig jam & pickled vegetables

\$18 per person

#### **Cascading Salad Bar**

Mixed organic baby field greens, heirloom baby tomatoes, cucumber, hearts of palm, Kalamata olives, red onion Feta cheese, Bleu cheese, Tarpon Lodge House & Ranch dressings **\$8** per person

~ Choice of Three ~

Butler Service Hors d'oeuvres

**Beef Wellington** Mini Crab Cakes Mini Beef Kabobs **Crab Stuffed Mushrooms Spinach Stuffed Mushrooms** Scallops wrapped with Bacon **Bronzed Gulf Shrimp Jerk Shrimp Chicken Satay** \$15.00 per person

#### **Carving Stations**

Each carving station will include Chef's smashed potatoes, vegetable & lavosh shards

~ Choice of One ~

#### Top Round

demi glace, horseradish sauce \$18 per person - 25 person minimum\*

#### Roast Prime Rib of Beef

natural Au jus, horseradish sauce \$19 per person - 25 person minimum\*

#### **Beef Tenderloin**

sweet shallot demi glace \$20 per person - 25 person minimum\*

#### **Oven Roasted Whole Turkey**

whole berry cranberry sauce, gravy \$17 per person - 25 person minimum\*

#### Action Stations

~ Choice of One ~

#### **Pasta Station**

penne, fusilli & farfalle pasta marinara, alfredo & pesto sauces sautéed peppers, onions, mushrooms, parmesan cheese shrimp, chicken & Italian sausage garlic bread

\$19 per person\*

~~~ OR ~~~

Mojo Pork Station

black beans, rice & fried plantains

\$18 per person*

* PLUS \$100 fee for each Carving and/or Action Station attendant

Bar Pricing with Gulf Celebration Menu

We want to make it simple for you to plan your wedding. We don't believe in hidden costs. It's easier to budget your costs when you know the price per person at your reception venue.

| 2 hour Bar Pricing with Gulf Celebration Menu | | | | |
|---|------------------------------------|---------------------------------------|-------------------------------------|--|
| | Price/Person | Price/Person | Price/Person | |
| FOOD | \$89.95 | \$89.95 | \$85.95 | |
| 2 hr Host Bar Wine & Beer | \$35.00 | • | • | |
| 2 hr Host Bar Premium | • | \$40.00 | - | |
| 2 hr Host Bar Top Shelf | • | • | \$45.00 | |
| | Wine & Beer Price/Person with Food | Premium Liquor Price/Person with Food | Top Shelf
Price/Person with Food | |
| FOOD & BAR | \$124.95 | \$129.95 | \$134.95 | |
| 25% Service Charge
(applied to Price/Person) | \$31.24 | \$32.49 | \$33.74 | |
| 6.5% Sales Tax
(applied to Price/Person
and Service Charge) | \$10.15 | \$10.56 | \$10.96 | |
| CDAND TOTAL | | | | |
| GRAND TOTAL (with Service Charge and Tax) | \$166.34 | \$173.00 | \$179.65 | |

| 4 hour Bar Pricing with Gulf Celebration Menu | | | | | |
|---|---------------------------------------|--|-------------------------------------|--|--|
| | Price/Person | Price/Person | Price/Person | | |
| FOOD | \$89.95 | \$89.95 | \$89.95 | | |
| 4 hr Host Bar Wine & Beer | \$50.00 | • | - | | |
| 4 hr Host Bar <i>Premium</i> | • | \$60.00 | • | | |
| 4 hr Host Bar <i>Top Shelf</i> | · | ı | \$75.00 | | |
| | Wine & Beer
Price/Person with Food | Premium Liquor
Price/Person with Food | Top Shelf
Price/Person with Food | | |
| FOOD & BAR | \$139.95 | \$149.95 | \$164.95 | | |
| 25% Service Charge
(applied to Price/Person) | \$34.99 | \$37.49 | \$41.24 | | |
| 6.5% Sales Tax (applied to Price/Person and Service Charge) | \$11.37 | \$12.18 | \$13.40 | | |
| GRAND TOTAL
(with Service Charge and Tax) | \$186.31 | \$199.62 | \$219.59 | | |

Bar Pricing with Sun Celebration Menu

| 2 hour Bar Pricing with Sun Celebration Menu | | | | | | | | | |
|--|----------|------------|----------|----------|-------------|----------|---------------------|----------|----------|
| | \$95 | .00 per pe | rson | \$11 | 5.00 per pe | erson | \$135.00 per person | | erson |
| FOOD | \$95.00 | \$95.00 | \$95.00 | \$115.00 | \$115.00 | \$115.00 | \$135.00 | \$135.00 | \$135.00 |
| 2 hr Host Bar
Wine & Beer | \$35.00 | - | - | \$35.00 | - | - | \$35.00 | - | - |
| 2 hr Host Bar
Premium | - | \$40.00 | - | - | \$40.00 | - | - | \$40.00 | - |
| 2 hr Host Bar
Top Shelf | - | - | \$45.00 | - | - | \$45.00 | - | - | \$45.00 |
| | | | | | | | | | |
| FOOD & BAR | \$130.00 | \$135.00 | \$145.00 | \$150.00 | \$155.00 | \$160.00 | \$170.00 | \$175.00 | \$180.00 |
| 25% Service
Charge | \$32.50 | \$33.75 | \$35.00 | \$37.50 | \$38.75 | \$40.00 | \$42.50 | \$43.75 | \$45.00 |
| 6.5% Sales Tax | \$10.56 | \$10.97 | \$11.38 | \$12.19 | \$12.59 | \$13.00 | \$13.81 | \$14.22 | \$14.63 |
| GRAND
TOTAL /person | \$173.06 | \$179.72 | \$186.38 | \$199.69 | \$206.34 | \$213.00 | \$226.31 | \$232.97 | \$239.63 |

| 4 hour Bar Pricing with Sun Celebration Menu | | | | | | | | | |
|--|----------|------------|----------|----------|-------------|----------|---------------------|----------|----------|
| | \$95 | .00 per pe | rson | \$11 | 5.00 per pe | erson | \$135.00 per person | | erson |
| FOOD | \$95.00 | \$95.00 | \$95.00 | \$115.00 | \$115.00 | \$115.00 | \$135.00 | \$135.00 | \$135.00 |
| 4 hr Host Bar
Wine & Beer | \$50.00 | - | 1 | \$50.00 | , | | \$50.00 | - | - |
| 4 hr Host Bar
Premium | - | \$60.00 | 1 | - | \$60.00 | - | - | \$60.00 | - |
| 4 hr Host Bar
Top Shelf | - | - | \$75.00 | | - | \$75.00 | - | - | \$75.00 |
| | | | | | | | | | |
| FOOD & BAR | \$145.00 | \$155.00 | \$170.00 | \$165.00 | \$175.00 | \$190.00 | \$185.00 | \$195.00 | \$210.00 |
| 25% Service
Charge | \$36.25 | \$38.75 | \$42.50 | \$41.25 | \$43.75 | \$47.50 | \$46.25 | \$48.75 | \$52.50 |
| 6.5% Sales Tax | \$11.78 | \$12.59 | \$13.81 | \$13.41 | \$14.22 | \$15.44 | \$15.03 | \$15.84 | \$17.06 |
| GRAND
TOTAL /person | \$193.03 | \$206.34 | \$226.31 | \$219.66 | \$232.97 | \$252.94 | \$246.28 | \$259.59 | \$279.56 |

Bar Pricing with Banquet Stations Menu

| 2 hour Bar Pricing with Banquet Stations Menu | | | | | |
|---|----------------------------------|--|--|--|--|
| Price/Person Price/Person Price | | | | | |
| | | | | | |
| \$35.00 | - | - | | | |
| - | \$40.00 | - | | | |
| - | - | \$45.00 | | | |
| \$8.75 | \$10.00 | \$11.25 | | | |
| \$2.84 | \$3.25 | \$3.66 | | | |
| | \$35.00
-
-
-
\$8.75 | Price/Person Price/Person \$35.00 - - \$40.00 - - \$8.75 \$10.00 | | | |

\$53.25

\$59.91

\$46.59

BAR PRICING TOTAL

(with Service Charge and Tax)

| 4 hour Bar Pricing with Banquet Stations Menu | | | | | |
|---|--------------|--------------|--------------|--|--|
| | Price/Person | Price/Person | Price/Person | | |
| | | | | | |
| 4 hr Host Bar Wine & Beer | \$50.00 | - | - | | |
| 4 hr Host Bar <i>Premium</i> | - | \$60.00 | | | |
| 4 hr Host Bar Top Shelf | - | - | \$75.00 | | |
| 25% Service Charge
(applied to Price/Person) | \$12.75 | \$15.00 | \$18.75 | | |
| 6.5% Sales Tax (applied to Price/Person and Service Charge) | \$4.06 | \$4.87 | \$6.09 | | |
| *BAR PRICING TOTAL (with Service Charge and Tax) | \$66.56 | \$79.87 | \$99.84 | | |

^{*} Combine Selected Bar Package to Banquet Selections (per person) for Grand Total:

| BANQUET STATION SELECTIONS per person | \$
\$ | \$ |
|---|----------|----|
| 25% Service Charge (apply to Price/Person) | \$
\$ | \$ |
| 6.5% Sales Tax (apply to Selections Price/Person plus Service Charge) | \$
\$ | \$ |
| *BANQUET PRICING TOTAL (with Service Charge and Tax) | \$
\$ | \$ |
| | | |
| *GRAND TOTAL (with Service Charge and Tax) | \$
\$ | \$ |

Grounds Fee Requirements

If Tarpon Lodge is closed to the public the evening of your wedding, the following grounds fee requirements will also apply:

| 100 or more people | With Celebration Menu & Bar Package | \$2000 |
|--------------------|-------------------------------------|----------|
| 80-100 people | With Celebration Menu & Bar Package | \$2500 |
| 70-79 people | With Celebration Menu & Bar Package | \$3500 |
| 60-69 people | With Celebration Menu & Bar Package | \$5000 |
| 50-59 people | With Celebration Menu & Bar Package | \$8500 |
| 40-49 people | With Celebration Menu & Bar Package | \$10,000 |
| 25-39 people | With Celebration Menu & Bar Package | \$15,000 |
| Under 25 people | With Celebration Menu & Bar Package | \$17,500 |

PLUS 6.5% TAX

Variables to Consider...

| Water Station
(no charge) | FULL Bar Set-up at the Gazebo
No additional Fee for Water Station ONLY at Gazebo | \$500.00 |
|------------------------------|---|-----------|
| Additional Bar Set-up | Cocktail Hour FULL bar Set-up under the Island House | \$350.00 |
| Additional Bar Set-up | FULL Bar Set-up under the Tent | \$500.00 |
| Additional Staff | To Attend Extra Food and/or Beverage Stations | \$250/per |
| Chair Moving | @ \$5.00 per chair | \$ |
| Table Moving | @ \$10.00 per table | \$ |
| Venue Fee | For Rehearsal Dinner under Island House
If we are to close to the public | \$500.00 |

PLUS 6.5% TAX

In consideration of your guests and our neighbors, all wedding receptions will end no later than 11:00 pm

Lodge Room Requirements

July through December:

All guest accommodations on the property have a 1-night stay minimum requirement and must be rented or paid for by the wedding party.

January, May and June:

All guest accommodations on the property have a 2-night stay minimum requirement and must be rented or paid for by the wedding party.

Rehearsal Dinner with Lodging:

Lodging requirements, as stated above, are also in effect for the night of the rehearsal dinner. All guest accommodations must be rented or paid for by the wedding party.



Calculating a Wedding at Tarpon Lodge

Use the charts on the previous pages to calculate the reception total:

Service Charge & Tax

Due to the fluctuation of wholesale food prices, we are unable to guarantee the prices more than 90 days prior to the event.

* TOTAL does not include Lodging

igspace TOTAL does not include tent, table, chair, linen or any additional rentals

Ceremony Site Location Options

On the Dock ~



In the Gazebo ~



Credit: Jamie Lee Photography

On the Lawn ~



Under the Palm Trees ~



Credit: Amanda Sadler

Payment Requirements

- **To secure the date of your wedding:** \$1,000 non-refundable deposit is required.
- Three months prior to your wedding: 50% of the total is due.
- Two weeks prior to your wedding: the final payment is due in full. The non-refundable deposit will be deducted from this payment.
- **Included in the total:** will be your food costs, alcohol costs, grounds fee, service charge, additional set-up & staffing fees, charges for moving furniture, and all taxes required by law.
- The total does not include lodging.

a few more details...

Tarpon Lodge is the ultimate destination wedding location, even if you live close by!

We can accept weddings for up to 225 people.

Our Historic Lodge, Island House, Cottage & Boathouse can accommodate your guests on-site.

If you have overflow guests interested in lodging locally the night of your wedding, we will be happy to provide a list of alternate lodging options on Pine Island.

We can also offer recommendations for:

- Wedding Planners (a must on your wedding day)
- Officiants
- Photographers
- DJ or Live Music
- Florists
- Decorations
- Cake
- Chair and Linen Rental
- Tent Rental

Rehearsal Dinner Recommendations

Cabbage Key ~ our sister property

Our sister property, Cabbage Key, offers the ideal spot for your luau themed rehearsal dinner. Your guests can be ferried from the docks at Tarpon Lodge to the serene island of Cabbage Key — an island with no cars or paved roads, just winding nature trails, picturesque views and relaxation.

239-283-2278 ~ www.CabbageKey.com



Tarpon Lodge

Perhaps you prefer that your closest circle of family and friends enjoy each other's company on the property the entire weekend. Ask us about our rehearsal dinner options and start your wedding festivities right here at Tarpon Lodge.



Notes for You